



Taste of  
Thailand

## Appetiser

<b>GAI HOR BAI TOY</b>	42
Deep-fried chicken wrapped in pandan leaf with sweet tamarind sauce	
<b>THOD MUN PLA</b>	42
Home-made deep-fried fish cake served with mild spicy chilli sauce and roasted peanuts	
<b>MIANG KHAM</b>	30
Crispy coconut marinated with local herbs, wrapped in wild betel leaf and dressed with tamarind sauce	
<b>KHANOM PANG NA GOONG</b>	45
Deep-fried shrimp toast with pickled cucumber	
<b>SOONG THONG CHAO SUAN</b>	30
Deep-fried vegetable spring rolls with Thai sauce	
<b>GOONG THOD</b>	50
Deep-fried prawns with bread crumbs and sweet Thai sauce	
<b>POO NEIM THOD</b>	48
Crispy soft shell crab with home-made chilli sauce	
<b>THOD MUN GOONG</b>	45
Deep-fried shrimp cake with plum sauce	

**SOM TAM THAI** 31  
Thai style papaya salad

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**NUA NAM TOK** 66  
Grilled Angus beef toasted with herbs and sauce

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**YUM MA – MUANG** 31  
Green mango salad

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**YUM WOON SEN THA LAY** 48  
Spicy glass noodles with seafood salad

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**LARB GOONG** 54  
Prawn with lemongrass, mint leaf, chilli and lime

Salad



**TOM YUM GOONG NANG** 66

Spicy hot and sour fresh water prawn soup

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**TOM YUM GOONG** 54

Spicy hot and sour prawn soup

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**TOM KHA GAI** 36

Chicken and galangal soup with coconut milk

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**TOM YUM THA LAY** 48

Spicy hot and sour mixed seafood soup

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**TOM YUM GAI** 36

Spicy hot and sour chicken soup

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**PHO TAK** 42

Clear hot and sour seafood soup with basil leaves

Soup



# Thai Curry

## Choice of curry

Green Curry with Eggplant

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Red Curry with Bamboo Shoots

BEEF 48

CHICKEN 48

PRAWN 60

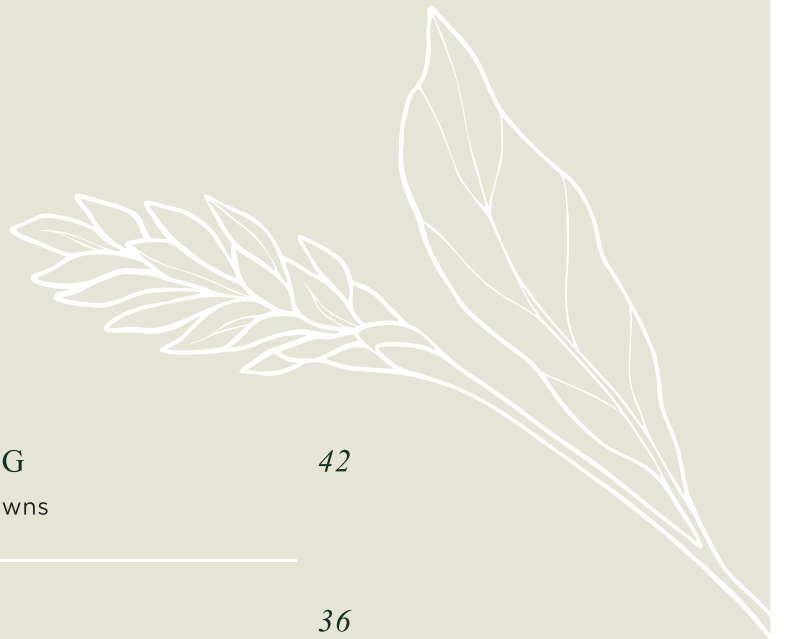
FRESH WATER PRAWN 72

# Thai Omelette

KHAI JIEW GOONG 42  
Thai omelette with prawns

KHAI JIEW GAI 36  
Thai omelette with chicken

KHAI JIEW HOI 48  
Thai omelette with oyster, green onion and tomato



**Choice of flavour**

Black Pepper

Garlic & Pepper

Cashew Nut & Dried Chilli

Sweet & Sour

Thai Basil

Ginger

Roasted Chilli

SQUID 48

PRAWN 78

MIX SEAFOOD 78

SCALLOP 90

CHICKEN 54

BEEF 54

BLUE MUSSEL 48

Wok-fried



## Chef's Recommendation

<b>HOR MOK THA LAY</b>	<b>84</b>
Chef speciality of steamed mix seafood in young coconut shell	
<b>GOONG MANG KHORN KHING KRA TIAM</b>	<b>216</b>
Deep-fried lobster with garlic and ginger sauce	
<b>GOONG MANG KHORN YUM TRAK KHRAI</b>	<b>216</b>
Deep-fried lobster with lemongrass sauce and cashew nuts	
<b>GOONG NANG PHAO</b>	<b>108</b>
Grilled fresh water prawn served with spicy seafood sauce	
<b>GAI YANG</b>	<b>72</b>
Grilled chicken served with sweet Thai chilli sauce	
<b>NUA YANG</b>	<b>84</b>
Grilled grain-fed sirloin marinated with Thai herbs	
<b>PLA HIK MA NUENG MA NAU</b>	<b>132</b>
Thai style steamed cod fish with chilli lime sauce	
<b>GOONG PHAD PONG KAA REE</b>	<b>78</b>
Wok-fried prawn with yellow curry powder	
<b>POO ALASKA PHAD KRA PAO</b>	<b>310</b>
Wok-fried Alaskan crab leg with Thai basil sauce	



# Fresh Fish

## Choice of flavour

### Deep-fried

Sweet & Sour

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Lemongrass

### Steamed

Spicy Sour

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Chilli Lemon Garlic

## Choice of fish

(500g-600g per piece)

SEABASS 108

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GOLDEN POMFRET 108

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RED SNAPPER 132

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GROUPER 148

# Vegetable

PHAD PHAK RUAM MID 25

Stir-fried mixed vegetable

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PHAD KHANA 25

Stir-fried kailan

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PHAD PHAK BUNG FAI DENG 25

Stir-fried morning glory

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BROCCOLI PHAD HOI SHELL 75

Stir-fried broccoli with scallop

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THUA KHIEW PHAD GOONG 25

Stir-fried French beans with prawn





## Rice & Noodles

<b>KHAO</b>	6
Steamed fragrant rice	
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<b>KUAY TEOW PHAD THAI</b>	42
Thai style fried noodles with prawns	
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<b>KHAO PHAD SUB PA ROD</b>	42
Fried rice with pineapple and chicken	
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<b>KHAO PHAD GOONG</b>	42
Fried rice with prawn	
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<b>KHAO PHAD GAI</b>	42
Fried rice with chicken	
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<b>KHAO PHAD POO</b>	42
Thai fried rice with crab meat	



## Dessert

<b>TUB TIM CROB</b>	18
Water chestnut with jackfruit and coconut cream	
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<b>PO LA MAI RUAM MID</b>	18
Assorted tropical fruits	
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<b>GLUAY BUAD CHII</b>	18
Banana with hot coconut cream	
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<b>KHAO NIEW MA-MUANG</b>	25
Sweet Thai sticky rice with mango	
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<b>THAI MANGO STEAM CAKE</b>	18
Steamed mango cake served with vanilla ice-cream	
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<b>ICE-CREAM MA PHARO SONG KHRUNG</b>	18
Coconut ice-cream with sweet sticky rice, red beans, attap seeds and crushed peanuts	
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<b>WUN MA PHRAU BAI TOY</b>	18
Steamed coconut and pandan pudding served with salted caramel gula Melaka	
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<b>KHAO NIEW DUM PIAK CHEESE CAKE</b>	25
Black glutinous cheesecake	



## SALAD

**SOM TAM THAI** 25  
Spicy papaya salad

**YUM MA-MUANG** 25  
Green mango salad

## SOUP

**TOM YUM PHAK** 28  
Spicy mixed vegetable  
soup

**TOM KHA PHAK** 28  
Spicy vegetable with  
coconut milk

## THAI CURRY

**KAING KHIEW WAN TOW HU** 36  
Green curry with vegetable and bean curd

**KAING KHIEW WAN PHAK** 36  
Green curry with mixed vegetable

**KAING PHAD TOW HU** 36  
Red curry with vegetable and bean curd

**KAING PHAD PHAK** 36  
Red curry with mixed vegetable



# Vegetarian

## WOK-FRIED

**TOW HU SONG KHRUNG** 36

Stir-fried mixed vegetable with hard bean curd

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**PHAD PRIEW WAN TOW HU** 36

Stir-fried bean curd with sweet and sour sauce

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## RICE AND NOODLES

**KHAO PHAD PHAK** 28

Fried rice with mixed vegetable

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**KUAY TEOW PHAD THAI** 30

Thai style fried noodles



## SET 1

*RM150 per person*

### **APPETISER**

#### **SOONG THONG CHAO SUAN**

Deep-fried vegetable spring rolls with Thai sauce

### **SOUP**

#### **TOM YUM THA LAY NUM KHUN**

Spicy hot and sour seafood soup with milk

### **MAIN COURSE**

#### **KAING PHED WAN (GAI OR NUA)**

Red curry with bamboo shoots (chicken/beef)

#### **PLA KRA PONG PHAD PRICK PHAO**

Deep-fried seabass fillet with roasted chilli sauce

#### **PHAD PHAK RUAM MID**

Stir-fried mixed vegetable

### **KHAO**

Steamed rice

### **DESSERT**

#### **TUB TIM CROB**

Water chestnut with jackfruit and coconut cream

## Set Menu



SET 2  
*RM150 per person*

**APPETISER**

**SOM TAM THAI**

Thai style papaya salad

**SOUP**

**TOM YUM GOONG**

Spicy hot and sour prawn soup

**MAIN COURSE**

**KAING KHIEW WAN (GAI OR NUA)**

Green curry with eggplant (chicken/beef)

**PLA KRA PONG SAM ROM**

Deep-fried seabass fillet with spicy, sweet and sour sauce

**PHAD PHAK KHANA**

Stir-fried kailan

**KHAO**

Steamed rice

**DESSERT**

**RUAM MID KRAK TIK SOD**

Mix fruit with coconut milk

Set Menu



## SET 3 - VEGETARIAN

*RM150 per person*

### **APPETISER**

**YUM MA MUANG**  
Green mango salad

### **SOUP**

**TOM YUM PHAK**  
Spicy mixed vegetable soup

### **MAIN COURSE**

**TOW HU PHAD PRIEW WAN**  
Stir-fried hard bean curd with sweet and sour sauce

**GOONG JAY PHAD KRA PHRAO**  
Stir-fried vegetarian prawn with Thai basil leaf

**PHAD PHAK KHANA**  
Stir-fried kailan with garlic oyster sauce

**KHAO**  
Steamed rice

### **DESSERT**

**POLA MAI RUAM MID**  
Assorted tropical fruits

Set Menu





BERJAYA  
LANGKAWI RESORT  
— MALAYSIA —